

THE MIDDLEBY CORPORATION

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Nieco, Star and TurboChef Named 2014 Kitchen Innovation Award Recipients

March 6, 2014 (Elgin, IL)- The Middleby Corporation is proud to announce that three of its brands: Nieco, Star and TurboChef, have been selected as recipients of the 2014 Kitchen Innovation Award, which are presented by the National Restaurant Association Restaurant, Hotel and Motel Show.

Products selected to receive the award were the **Nieco BroilVection™ Burner**, the **Star Holman Impingement Conveyor Toaster** and the **TurboChef Fire Oven**. The prestigious KI Award recognizes the most promising and cutting-edge advancements in the kitchen and foodservice industry. The winners are featured in Interactive Kitchen Innovations Pavilion at National Restaurant Association Show.

“We are excited to have three outstanding cooking innovations representing The Middleby Corporation as recipients of this prestigious award” said Selim Bassoul, Middleby Chairman and CEO.

“Industry leading innovation and new technology are the driving forces of our business, and we are looking forward to the opportunity to demonstrate our new products in this highly visible arena.”

An independent, expert panel of judges comprised of internationally recognized food facilities consultants, multi-unit executives and design experts carefully selected the award recipients. KI Award winners have been recognized based on their ability to solve operator challenges and improve back-of-house effectiveness.

The Nieco BroilVection™ Burner provides up to 40% gas savings by capturing heat and blowing it back on the products being broiled, utilizing both radiant heat and forced convection for faster cooking.

The Star/ Holman Impingement Conveyor Toaster combines radiant heat with impingement by recirculating heated, high-speed air over bread and other products for faster, efficient and more even toasting.

The TurboChef Fire countertop convection oven features integral flow cylinders that channel airflow to rapidly increase heat transfer, reaching evenly dispersed temperatures up to 800F to cook 14-inch, fresh dough pizzas in as little as 90 seconds.

Each of the winning products will be showcased in the interactive Kitchen Innovations Pavilion at the 2014 National Restaurant Association Restaurant, Hotel-Motel Show to be held May 17-20 at McCormick Place in Chicago. The Middleby Corporation will be at booth 4200 and 4212.

The Middleby Corporation is a global leader in the foodservice equipment industry. The company develops, manufactures, markets and services a broad line of equipment used in the commercial, industrial processing and residential markets.

For more information on Middleby visit www.middleby.com.

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